E33D5

TECHNICAL DATA SHEET FOR E33D5 ON THE SK33 STAND

1/1 GN Digital / Electric Convection Oven on a Stainless Steel Stand

STANDARD FEATURES

- 5 1/1 GN Gastronorm tray capacity
- 85mm tray spacing
- Compact 610mm width
- Digital display Time and Temperature Controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Manual mode and Program mode

NEW 20 programs with 3 stage cooking and stage end alarms

NEW Core Probe program cooking (optional Core Probe Kit)

- Moisture injection mode (5 levels) and manual injection
- 2 speed bi-directional reversing fan system
- 5.8kW heating power
- · Safe-Touch vented side hinged door
- Slam shut door latch
- Pendulum operation door handle
- · Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 100% recyclable packaging

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Turbofan SK33 Oven Stand
- DSK33 Double Stacking Kit



THE ADVANTAGE

E33D5

Unit shall be a Moffat electrically heated Turbofan convection oven. The oven shall have a one piece vitreous enamel oven chamber, stainless exterior top and sides. The oven shall have a vented safe touch side hinged door with slam shut latching and pendulum operation door handle. Oven shall have capacity for 5 half size sheet pans or 5 1/1 GN pans. The oven shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The oven control shall allow both manual and programmed (20 programs) operating modes with programmable moisture injection, 2 speed oven fan, and 3 stage cooking. A core temperature probe M236060 is optional. The oven shall include dual halogen oven lamps. The oven shall be able to be bench mounted on 76mm feet or mounted on oven stand model SK33. Unit shall be supplied in 100% recyclable shipping packaging.

SK33

Unit shall be a Moffat Turbofan stainless steel oven stand. The stand shall be constructed from stainless steel tube with castors, with front castors having dual swivel and wheel locks. It shall be fitted with 5 tray runners suitable for up to 5 1/1 GN pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E33D5 and E33T5. Unit shall be supplied in 100% recyclable shipping packaging.





turbofan

E33D5 1/1 GN Digital / Electric Convection Oven on a Stainless Steel Stand

CONSTRUCTION

Vitreous enamel fully welded oven chamber Stainless steel front, sides and top exterior Stainless steel oven fan baffle and oven vent Removable 5 position stainless steel side racks Stainless steel frame side hinged door

5mm thick door outer glass

5mm thick low energy loss door inner glass

Stainless steel control panel

Aluminised coated steel base and rear panels

CONTROLS

Electronic controls with Digital Time and Temperature display, Manual or Program modes

Large 20mm high LED displays

Two individual time and temperature setting control knobs

ON/OFF and Oven Lights key

Fan LO speed key

Timer Start / Stop key

Moisture Injection key (5 moisture levels)

Programs select key

Actual temperature display key

Adjustable buzzer/alarm volume

Thermostat range 50-260°C

Timer range from 180 minutes in countdown mode

Timer range up to 999 minutes in time count mode for holding, slow cooking

Optional Core Probe temperature range 50-90°C

Over-temperature safety cut-out

CLEANING

Stainless steel top and side exterior panels

Vitreous enamel oven chamber

Fully removable stainless steel oven side racks

Removable stainless steel oven fan baffle

Easy clean door system with hinge out door inner glass (no

tools required)

Removable plug-in oven door seal (no tools required) 76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements

230-240V, 50Hz, 1P+N+E, 6.0kW, 25A

No cordset supplied

Water Requirements (optional)

Cold water connection 3/4" BSP male

80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 610mm

Height 730mm including 76mm feet

Depth 680mm

Oven Internal Dimensions

Width 330mm Height 515mm Depth 570mm Volume 0.10m3 Oven Rack Dimensions Width 330mm

Nett Weight (E33D5)

530mm

71.5kg

Depth

Packing Data (E33D5)

93kg

Width 655mm Height 805mm Depth 830mm Volume 0.44m3

SK33 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan

E33D and E33T Series ovens

5 position tray runners standard

76mm diameter wheel swivel castors standard with 2 front castors with dual swivel and wheel

Welded 38mm and 32mm square tube front and rear frames

Welded rack supports/side frames 4 dia. 76mm swivel castors with 2 front castors dual wheel

4 dia. 76mm swivel castors with 2 front castors dual whand swivel lock

Supplied CKD for assembly on site

External Dimensions (SK33 Oven Stand)

Width 610mm Height 880mm Depth 650mm

Nett Weight (SK33 Oven Stand)

18kg

Packing Data (SK330ven Stand)

20.5kg

0.1m3

Width 755mm Height 795mm Depth 160mm

INSTALLATION CLEARANCES

Rear 50mm LH Side 50mm RH Side* 75mm

 * For fixed installations a minimum of 500mm is required for service

CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 300mm from the appliance sides is required

MOFFET

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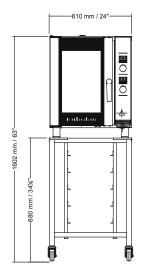
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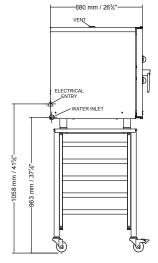
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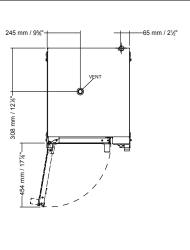
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ISO9001 Quality Management Standard

Designed and manufactured by



ISO9001

All Turbofan products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

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